

Todd's Potato Pave with Miss Bonnie's Cheese Spreads

VIRGINIA'S
Executive
MANSION

*Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:
Miss Bonnie's Gourmet Cheese Spreads (Available at Kroger and Martins)*

4 pounds - Idaho Potatoes
Quart - Whipping Crème (heavy)
Salt and Pepper
Two 8 oz. containers - Miss Bonnie's Cheddar Pimento Spread

Pre-heat oven to 350.

Slice potatoes thin, but keep the skin on.

Blanche potatoes with water – drain. Let potatoes cool.

Make béchamel sauce – In a pot, pour a quart of heavy whipping crème and salt and pepper to taste. Bring to boil. Add Miss Bonnie's cheese spread and melt. If sauce does not seem thick enough, add roux (a mixture of flour and fat, butter or water that, after being slowly cooked over low heat is used to thicken mixtures).

On a baking sheet or casserole dish, pour sauce in the bottom of the pan (just enough to coat it). Layer potatoes, overlapping the tips. Pour cheese sauce (just enough to coat it) in between layers of potatoes.

Bake on 350 for 45 minutes with foil covering. Take the foil off and bake for 15 more minutes.

